

**PREPARATION OF BEAN CURD**

Patent Number: JP4304858  
Publication date: 1992-10-28  
Inventor(s): IWAMOTO ZENTARO  
Applicant(s):: ZENTARO IWAMOTO  
Requested Patent: ☐ JP4304858  
Application Number: JP19910093100 19910330  
Priority Number(s):  
IPC Classification: A23L1/20  
EC Classification:  
Equivalents:

---

**Abstract**

---

**PURPOSE:** To prepare bean curd having excellent quality in a short time in high efficiency by adding a prescribed amount of water to fine powder of raw soybean, immersing the powder in the water under stirring and squeezing the soaked soybean.

**CONSTITUTION:** For example, raw soybean powder having particle diameter of 10-20 $\mu$ m is added with a prescribed amount of water and immersed for 5-10min under stirring. The immersion product is subjected to a prescribed squeezing treatment with a centrifugal separator, etc., to obtain the objective bean curd.

---

Data supplied from the esp@cenet database - l2